

Outback Bloomin' Onion

Amount	Measure	Ingredient -- Preparation Method
1/3	Cup	Cornstarch -- more if needed
1 1/2	Cups	Flour
2	Teaspoons	Garlic -- mince
2	Teaspoons	Paprika
1	Teaspoon	Salt
1	Teaspoon	Pepper
24	Oz	Beer
4		Vidalia Or Texas Sweet Onions -- (4 to 6) =4 Inch Diameter
		Seasoned Flour: -- as needed
2	Cups	Flour
4	Teaspoons	Paprika
2	Teaspoons	Garlic powder
1/2	Teaspoon	Pepper
1/4	Teaspoon	Cayenne
		Chili Sauce:
1	Pt	Mayonnaise
1	Pt	Sour cream
1/2	Cup	Tomato chili sauce
1/2	Tablespoon	Cayenne

Mix cornstarch, flour and seasonings until well blended.
 Add beer, mix well. Cut about 3/4" off top of onion and peel.
 Cut into onion 12 to 16 vertical wedges but do not cut through bottom root end.
 Remove about 1" of petals from center of onion.
 Dip onion in seasoned flour and remove excess by shaking.
 Separate petals to coat thoroughly with batter.
 Gently place in fryer basket and deep-fry at 375 to 400 for 1-1/2 minutes.
 Turn over and fry 1-1/2 minutes longer or until golden brown.
 Drain on paper towels.
 Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili Sauce.